

Breville

Wizz™ Mix Digital Hand Mixer

Instructions
BHM500



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Congratulations

on the purchase of your new Breville Wizz™ Mix Digital Hand Mixer

Breville recommends safety first

We at Breville are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

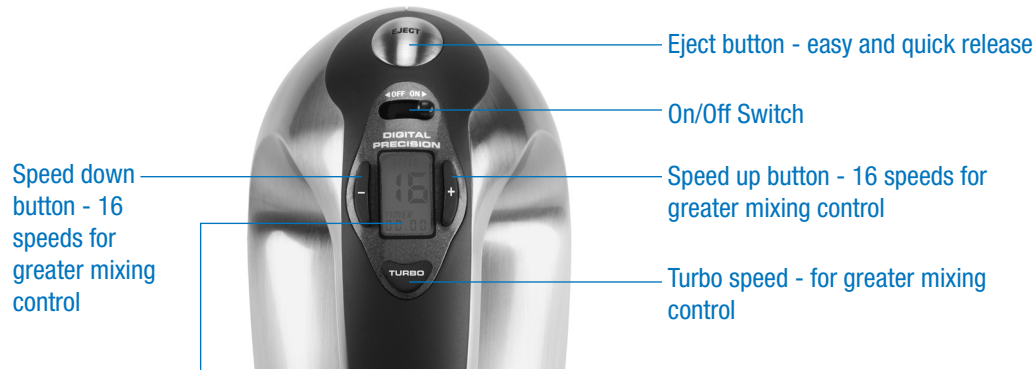
IMPORTANT SAFEGUARDS FOR YOUR BREVILLE WIZZ™ MIX DIGITAL HAND MIXER

- Carefully read all instructions before operating and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the Hand Mixer.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the Hand Mixer near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, etc.
- Do not place the Hand Mixer on or near a hot gas or electric burner, or where it could touch a heated oven.
- Do not use on metal surfaces for example a sink drain board.
- Always ensure the Hand Mixer is properly assembled before use. Refer to the assembly and operation section of this book.
- Only use the beaters and dough hooks supplied with the Hand Mixer.
- Always ensure the beaters and or dough hooks are firmly positioned before operating.
- Do not leave the appliance unattended when in use.
- Always ensure the Hand Mixer is turned off by switching OFF at the power button. Then switch the appliance off the power outlet and unplug the power cord. Ensure the motor, beaters and or dough hooks have completely stopped before attempting to move the appliance, or when the Hand Mixer is not in use and before disassembling, cleaning and storing.
- Do not operate the appliance continuously with heavy loads for more than 1 minute. Allow the motor to rest for 1 minute between each use. None of the recipes in this instruction book are considered a heavy load.
- Handle your Hand Mixer and attachments with care. Never place your fingers inside a mixing bowl or near beaters during use.
- If food becomes lodged around the beaters and or dough hooks, turn the Hand Mixer off by switching OFF at the power button. Then switch the appliance off the power outlet and unplug the power cord. Ensure the motor, beaters and or dough hooks have completely stopped before removing the beaters or dough hooks. Use a spatula to dislodge the food before continuing.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from moving beaters or dough hooks during operation
- Do not place hands in the mixing bowl with moving beaters or dough hooks unless the Hand Mixer is disconnected from the power outlet. Disconnect the Hand Mixer from the power outlet before removing beaters. Switch the Hand Mixer off by switching OFF at the power button. Then switch the appliance off at the power outlet and unplug the power cord. Ensure the motor, beaters and or dough hooks have completely stopped before removing the beaters and/or dough hooks
- Keep the appliance clean. Refer to “Care and Cleaning” (page 9). Always remove the beaters and or dough hooks from the mixer before cleaning.

Breville recommends safety first

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Unwind the power cord fully before use
- To protect against electric shock do not immerse power cord, plug or mixer body in water or any other liquid.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
- It is recommended to regularly inspect the appliance. Do not use the appliance if power supply cord, power plug or appliance becomes damaged in anyway. Return the entire appliance to the nearest authorized Breville service centre for examination, replacement or repair.
- Always switch the appliance off and then switch off at the power outlet before unplugging the appliance after use and before attempting to move the appliance, before putting on or taking off parts and before cleaning.
- Any maintenance, other than cleaning, should be performed at an authorized Breville service centre.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.



LCD Screen - shows speed and count-up timer display



Before first use

Remove and safely discard any packaging material and promotional stickers before using the appliance for the first time. Wash the beaters and dough hooks in warm soapy water with a soft cloth. Rinse and dry thoroughly. The beaters and dough hooks may be washed in a dishwasher. Wipe the motor body with a damp cloth then wipe dry thoroughly.

When first using your hand mixer, you may notice an odour coming from the motor. This is normal and will dissipate with time.

Note

Using The Hand Mixer

Step 1

Ensure the Hand Mixer is switched off at the power outlet the power cord is unplugged from the power outlet and the On/Off switch is in the 'OFF' position.

Step 2

Insert each shaft (mixing beater or dough hook) into the left and right sockets underneath the Hand Mixer body (see below).



Step 3

Insert the beaters or dough hooks by pushing the shaft of the socket, turning slightly if required until they lock into place.

Step 4

Select a mixing bowl large enough to accommodate the beaters, as a bowl that is too small will damage the beaters. Add ingredients to the mixing bowl as shown in a recipe.

Step 5

Plug the power cord into a 230/240V power outlet and turn the On/Off switch to the 'ON' position.

Step 6

Place the beaters or dough hooks into the ingredients inside the mixing bowl. To commence mixing, push the 'Speed Up' button until you have reached the required speed. If you wish to make the speed slower at any time, push the 'Speed Down' button.

The speed used will show on the LCD screen, also the mixing time that has lapsed.

Always begin mixing on a lower speed setting to prevent splattering, increasing to the desired speed for the mixing task.

Note

Operating your Breville Wizz™ Mix Digital Hand Mixer continued

Step 7


Move the Hand Mixer in a slight circular action during mixing to allow the beaters to efficiently mix the ingredients. Stop the Hand Mixer intermittently and use a plastic spatula to scrape down the sides of the mixing bowl, then continue mixing.


Always turn the Hand Mixer off if you need to scrape down the bowl during use.

Note

Avoid allowing the beaters to hit against the side of the mixing bowl while the Hand Mixer is operating as this will result in damage to the beaters.

Note

 **CAUTION: ENSURE THE HAND MIXER IS SWITCHED OFF AND UNPLUGGED FROM THE POWER OUTLET BEFORE ATTACHING THE BEATERS /DOUGH HOOKS TO THE HAND MIXER.**

 **CAUTION: AVOID CONTACT WITH BEATERS DURING OPERATION. KEEP HANDS, HAIR, CLOTHING, SPATULAS AND OTHER UTENSILS AWAY FROM THE BEATERS/DOUGH HOOKS TO PREVENT INJURY OR DAMAGE TO THE HAND MIXER.**

Step 8

When mixing is complete move the On/Off switch back to the 'OFF' position. Turn the power off at the power outlet and unplug power cord.

Step 9

Remove the beaters or dough hooks by pressing the eject button while grasping the beater shafts. The beaters or dough hooks will be released automatically. DO NOT try to pull the beaters or dough hooks out of the sockets.

TURBO BOOST FUNCTION

Pressing the Turbo Boost button while mixing, provides an extra burst of power (overriding the speed setting being used). Press the Turbo Boost button and hold it down for no more than 30 seconds to avoid overheating. After the Turbo Boost has been used, always turn the mixer off and allow it to cool for a few minutes before using again.

TIMER FUNCTION

Many recipes will tell you to mix or beat ingredients together for a certain amount of time. Your Hand Mixer has a timer function which allows you to see how long you have been mixing. Once you begin operating the Hand Mixer, the timer will automatically start counting. Once the Hand Mixer is switched to the Off setting, the timer will automatically return to 00:00.

Care and Cleaning

CLEANING

Step 1

Before cleaning, ensure the Hand Mixer is switched off at the power outlet, the power cord is unplugged from the power outlet and the ON/OFF switch is in the 'OFF' position.

Step 2

Press the eject button and remove the beaters or dough hooks.

Step 3

Use a rubber spatula to clean mixture remaining on the beaters or dough hooks. Wash the beaters or dough hooks in warm soapy water with a soft cloth. Rinse and dry thoroughly. The beaters or dough hooks may also be washed in a dishwasher. Do not allow the beaters or dough hooks to soak in water for an extended period of time, as this may lead to the metal finish being damaged.

Do not use abrasive scouring pads or cleaners when cleaning the beaters as these may scratch the beater surface.

Note

Step 4

Wipe the Hand Mixer body with a damp cloth and dry thoroughly. Polish with a soft dry cloth.

Step 5

Wipe any excess food particles from the power cord.

 **CAUTION: NEVER IMMERSE THE HAND MIXER, POWER CORD OR POWER PLUG IN WATER OR ANY OTHER LIQUID**

STORAGE

Always unplug the Hand Mixer from the power outlet before storage. Wrap the power cord around the mixer body. Stand the mixer body upright on its heel rest. Safely store the beaters and dough hooks to avoid damage.

MEASURING/WEIGHING

Metric Weighing Scales

For greatest accuracy and best results, a set of metric weighing scales should be used. Tare (zero) the scales with the container in position then spoon ingredients in until desired weight is achieved. In general, water weighs the same in grams as it measures in litres; therefore greater accuracy is obtained by specified in the recipe.

Metric Measuring Cups and Spoons

When using the graduated METRIC measuring cups, it is important to spoon or scoop the dry ingredients loosely into the required cup. Do not tap the cup on the bench, or pack the ingredients into the cup UNLESS otherwise specified in the recipe.

When using graduated metric measuring spoons, level top of cup or spoon with a straight edged knife or spatula.

Metric Liquid Measuring Jugs

When measuring liquids use a graduated metric measuring jug. Place jug on a flat surface, and check for accuracy at eye level.

Do not use tableware, cups or spoons when measuring ingredients.

Note

USING THE BEATERS

SPEED SETTING	MIXING TASK	FOR
1 - 5	Whisking	Dressings, sauces, puddings, scones
6-9	Beating	Custards, icings, packet mixes, light batters
10-12	Creaming	Butter and sugar, cream cheese, heavy batters
13-15	Whipping	Beating cream, egg whites/meringues, marshmallow
16	Maximum	

USING THE DOUGH HOOKS

SPEED SETTING	MIXING TASK	FOR
1 -3	Combining	Pastry
4-5	Mixing	Biscuit dough
6-8	Kneading	Bread dough
9-16	Maximum	

Recipes



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Batters	R4
Scones	R6
Tea cakes	R8
Bread	R9
Cakes	R10

Souffle french omelette with ham & herbed cheese

Serves 4

2 tablespoons butter
 120g sliced ham, thinly sliced
 2 tablespoons finely snipped chives
 1 tablespoon chopped parsley
 1 medium tomato
 4 x 60g eggs, separated
 2 tablespoons milk
 1 teaspoon mild English mustard
 ¼ teaspoon salt, optional
 ½ cup grated tasty cheese

1. Melt butter in frypan on medium heat.
2. Sauté the ham, chives, parsley and tomato for 2 minutes. Remove and set aside.
3. Combine egg yolks, milk, mustard and salt in small bowl and beat on speed 2 until combined.
4. Clean beaters thoroughly and beat egg whites in a clean bowl on speed 13, (start on a low speed and slowly increase to higher speed) until soft peaks form and whites are light and fluffy.
5. Fold egg whites through combined egg yolk mixture.
6. Heat frypan over medium heat. Pour egg mixture evenly into frypan and cook until omelette puffs and base of omelette is golden and crisp.
7. Sprinkle with sauteed filling. Fold omelette in half and sprinkle with grated cheese.

Slice into four large slices and serve with salad.

Fluffy smoked salmon creamed eggs

Serves 2

4 x 60g eggs
 ½ cup | 125ml thickened cream
 Freshly ground black pepper, optional
 2 tablespoons butter
 150g smoked salmon, roughly chopped
 2 tablespoons finely snipped chives, for serving

1. Place eggs and cream into a small bowl, beat on speed 6 until light and fluffy. Season with pepper.
2. Melt butter in frypan. Pour egg mixture into hot pan, stir until mixture has thickened slightly.
3. Stir in chopped salmon, then cover with a lid until eggs are firm, light and fluffy.

Sprinkle with chives and serve.

Spicy pikelets

Makes 12

1 cup | 150g plain flour
2 teaspoons baking powder
¼ cup brown sugar
1 teaspoon ground ginger
½ teaspoon ground cinnamon
¼ teaspoon ground mixed spices
2 x 60g eggs, lightly beaten
1 tablespoon honey
1 cup | 250ml milk
45g butter, melted
Extra butter, for greasing

1. Sift flour, baking powder, sugar and spices into a mixing bowl.
2. Select speed 2 and gradually add eggs, honey, milk and butter.
3. Increase to speed 6 until a creamy consistency is formed or ingredients are smooth.
4. Allow mixture to stand for 5 minutes.
5. Heat a little extra butter in a frypan over medium heat and spoon 6 tablespoons of mixture about 4cm apart into the frying pan.
6. Cook over a medium heat until golden and bubbles appear in pikelets, turn and cook other side until golden. Repeat with remaining batter.

Serve with remaining butter.

Crêpes

Makes 10 – 12

1½ cups | 225g plain flour
Pinch of salt
1 teaspoon vanilla essence
3 x 60g eggs, lightly beaten
1¼ | 312ml cups milk
2 tablespoons butter, melted
1 tablespoon oil, for greasing

1. Sift flour and salt into a mixing bowl. Combine eggs, milk and butter.
2. Select speed 3 and gradually add egg mixture.
3. Increase to speed 6 and beat well until smooth and free of lumps.
4. Lightly grease a crêpe pan. Heat pan over a moderate heat.
5. Pour sufficient batter into pan to cover evenly, but not too thick. Swirl pan to coat thinly with mixture.
6. Crêpes cook quickly; overcooking causes crêpes to toughen.
7. Turn crêpe and cook other side until golden.

Serve crêpes drizzled with lemon juice and dusted with castor or icing sugar.

Waffles

Makes approximately 10 waffles

3 x 60g eggs, separated
1½ cups | 375ml milk
2¼ cups | 337g plain flour, sifted
2¼ teaspoons baking powder
1 cup caster sugar
90g butter, melted

1. Select speed 3 and beat egg yolks and milk lightly, until well combined.
2. Gradually add sifted dry ingredients, beat until smooth.
3. Add melted butter. Beat until well combined.
4. Clean beaters thoroughly and beat egg whites on speed 13, in a clean mixing bowl until light and fluffy.
5. Fold egg whites through prepared batter until well combined.
6. Spoon ½ cup of batter into the centre of a preheated waffle maker.
7. Close waffle lid and cook until golden brown. Cooking time approximately 4 minutes.
8. Repeat with remaining mixture.

Pancakes

Makes approximately 8-10 pancakes

1 cup | 150g plain flour
Pinch of salt
1 x 60g egg
1¼ cups | 312ml milk
2 tablespoons butter, for greasing

1. Combine flour, salt, egg and milk in a mixing bowl. Select speed 4-6 and beat until well combined and smooth.
2. Heat frying pan, lightly grease with a little butter, and pour a small quantity of batter into frying pan, swirl to cover base of pan.
3. Cook over a medium heat until bubbles come to the surface and break.
4. Carefully turn the pancake and cook other side until golden brown.
5. Remove from pan. Continue with remaining batter until all the batter is used.

Serve pancakes with fruit and ice cream.

Plain scones

30g butter
2 cups | 399g self-raising flour
1 cup | 250ml skim milk
Pinch of salt
Extra self-raising flour, for kneading
Extra milk, for glazing

1. Select speed 2 and cream butter until soft.
2. Add half the flour and mix well on speed 2.
3. Add remaining flour, salt then gradually set milk. Mix to form soft dough on speed 2. Do not over mix.
4. Raise and lower beaters throughout mixing to assist in combining the mixture.
5. Turn dough onto a lightly floured board and knead lightly.
6. Cut into a desired shapes and place close together on a lightly greased baking tray. Brush scones tops lightly with a little extra milk.
7. Bake in a hot oven 220°C for 10-15 minutes or until golden.

Pumpkin scones

60g butter
2 tablespoons sugar
1 x 60g egg, lightly beaten
1 cup | 250g mashed, cooked pumpkin, well drained
¼ cup | 60ml milk
2 cups | 300g self-raising flour
Pinch of salt
1 teaspoon ground cinnamon
Extra self-raising flour, for kneading
Extra milk, for glazing

1. Select speed 5 and cream butter until soft.
2. Increase to speed 3 and gradually add sugar and egg mix until set combined.
3. Add pumpkin, reduce to speed 2, add milk, flour and spices alternately. Do not over mix.
4. Remove mixture and turn onto a lightly floured board.
5. Knead lightly, roll out and cut to required size. Place onto a greased baking tray. Brush scone tops lightly with little extra milk. Bake in a hot oven 220°C for 15 minutes or until golden and crisp.

Wholemeal scones

50g butter
2 tablespoons honey
1½ cups | 225g plain self-raising flour
1½ cups | 225g wholemeal self-raising flour
½ teaspoon ground mixed spice
1 teaspoon ground cinnamon
¾ cup | 187ml milk
Extra self-raising flour, for kneading
Extra milk, for glazing

1. Cream butter and honey on speed 2.
2. Add flour, spices and milk gradually to form a soft dough.
3. Remove mixture and place onto a lightly floured surface, knead lightly.
4. Shape into four rounds and cut a cross marking in the top of each round with a floured knife. Place rounds on to a lightly greased baking tray. Brush scone tops with a little extra milk.
5. Bake in a hot oven 220°C for 20 minutes or until golden brown.

Cheese and bacon scones

40g butter
2 cups | 300g self-raising flour, sifted
1 cup | 250ml skim milk
3 tablespoons French Onion soup mix
Extra self-raising flour, for kneading
3 rashers bacon, rind removed, finely diced
¾ cup finely grated cheddar cheese

1. Select speed 2 and cream butter, add flour and soup mixture, until it resembles fresh breadcrumbs.
2. Add milk and decrease to speed 1, mix to form a soft pliable dough.
3. Remove dough and turn onto a floured board, using self-raising flour. Knead lightly. Press or roll out to form a 20cm round.
4. Place on a greased baking tray. Mark into 8 equal portions.
5. Sprinkle evenly with bacon and cheese.
6. Bake in a hot oven 220°C for 10-15 minutes or until golden brown.

Tea cakes

Fruity tea cakes

1 cup mixed fruit medley
¼ cup light brown sugar, firmly packed
2 tablespoons butter
1 cup | 250ml boiling water
2 x 60g eggs
2¼ cups | 337g self-raising flour
1 teaspoon ground cinnamon
½ teaspoon ground mixed spice
Icing sugar, for dusting

1. Combine the fruit, sugar, butter and water in a mixing bowl. Select speed 1 and mix well, cool slightly.
2. Select speed 3 and gradually add eggs, flour and spice into fruit mixture. Mix until well combined.
3. Spread the mixture into a greased and lightly floured 20cm loaf pan.
4. Bake in a moderate oven 180°C for 45 minutes or until cooked and golden brown.
5. Cool in pan for 5 minutes, turn out and cool on rack.
6. Dust lightly with icing sugar

Speedy banana loaf

125g butter, melted
½ cup sugar
2 x 60g eggs
2 bananas, peeled and mashed
1 teaspoon vanilla essence
1½ cups | 225g self-raising flour
1 teaspoon grated lemon rind
½ cup | 125ml milk

1. Select speed 6 and cream butter and sugar in a mixing bowl until creamy and fluffy.
2. Add eggs gradually and mashed bananas.
3. Add alternately the milk, flour and lemon rind.
4. Reduce to speed 3 and beat for 5 minutes.

5. Pour into a lightly greased 23cm loaf pan.
6. Bake in moderate oven 180°C for 25-30 minutes or until golden brown.
7. Cool in pan for 5 minutes, turn out and cool on rack.

Apple and cinnamon teacake

180g butter
½ cup light brown sugar
2 teaspoons grated lemon rind
4 x 60g eggs
1¼ cups | 187g self-raising flour
1 teaspoon ground cinnamon
½ cup | 125ml milk
Extra butter, for greasing
2 tablespoons sugar
2 teaspoons cinnamon
2 apples, peeled, cored and sliced

1. Select Speed 10 and cream butter and sugar in a mixing bowl until light and fluffy, beat in rind.
2. Gradually add eggs one at a time, beating well after each addition.
3. Fold through flour and cinnamon alternately with milk.
4. Lightly grease a 20cm spring-form pan.
5. Mix sugar and cinnamon together.
6. Arrange half the apple slices over the base of the pan, sprinkle with sugar mix.
7. Pour over half the prepared cake mixture over the apples then arrange remaining apple over the top of cake mixture and cover with remaining cake mixture.
8. Bake in a moderate oven 180°C for 60 minutes or until cooked and golden brown.

Serve sliced teacake warm, with lightly whipped cream.

Bread

Basic white bread

1 cup | 250ml water
1 tablespoon vegetable oil
1 teaspoon salt
1 tablespoon sugar
2½ cups | 350g bread flour
1 teaspoon bread improver
1 tablespoon milk powder
1¼ teaspoons Tandaco yeast
Extra flour, for kneading

1. Place the water, oil, and then all the dry ingredients into a mixing bowl.
2. Using the dough hooks start to mix the dough using speed 1 and mix for 1 minute.
3. Remove the dough and place onto a floured surface to knead. Knead to a pliable dough.
4. Insert the dough into a lightly greased bowl, cover with plastic wrap and place in a warm position until the dough has doubled in size.
5. Remove the dough and knead to de-gas, reshape and place into a lightly greased 23cm x 12cm loaf pan.
6. Cover the dough lightly and place the pan into a warm position until the dough has doubled in size.
7. Bake in a moderately hot oven 200°C for 25-30 minutes.

If the dough is too dry add an extra 1-2 teaspoons water, if too sticky add an extra 1-2 tablespoons of flour.

Note

Breville

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the product you purchase may differ slightly from the one
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Model: BHM500 Issue 1/07